

# FRANCESCO BOSCHIS

I've known Mario Boschis Francesco's son - for quite a few years, he being a highly respected friend of good friends of mine who are all excellent winemakers. His wines have always been remarkable and tempting, and finally the temptation became irresistible. When I included this estate in my portfolio (in 1996) I represented twelve producers of Barolo and three of Barbaresco, plus other two producers of Piedmont, all of which made Dolcetto. Clearly in order to add three more, these had to be extraordinary to the highest degree and, indeed they were!

Dolcetto di Dogliani, along with that of Diano d'Alba, has always been acknowledged as the finest expression of the varietal. Both appellations rise up to 550 meters above sea level, a full 200-300 meters higher than the Dolcetto plantings in the Barolo and Barbaresco appellations. The altitude powerfully enhances the bouquet of the Dogliani Dolcetti with a fragrance like no other. Moreover, these wines in no way suffer that

lack of substance or structure that high altitude often implies. On the contrary, given excellent exposure and, especially, very old vines, the Dolcetti of Diano and Dogliani are more richly complex and age worthy than their lowland siblings.

Mario Boschis produces an excellent Dolcetto di Dogliani from many different plots the grapes of which are blended together. There's a springtime freshness about this Dolcetto that makes it a classic Dogliani wine: fine, floral and reminiscent of wild cherries.

From the Sorì San Martino cru and its 50 year old vines, looking east and planted in lean calcareous soil, comes a Dolcetto (now Dogliani DOCG) of unearthly fragrance and depth: this is the quintessence of Dolcetto di Dogliani, a wine of superlative elegance. The Dolcetto Vigna dei Prey (now Dogliani DOCG) - made from a vineyard with 20-30 years old vines and a small part with 60 year old vines - is Mario Boschis' favourite. I have a slight

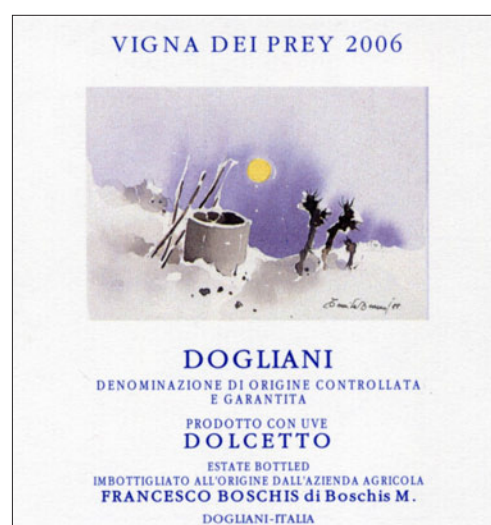
penchant for the San Martino, but admittedly Mario has a much vaster experience. The wine is unusually powerful for any Dolcetto and is gifted with true "stage presence". Coming from heavier soils, rich in clay, its immensity is immediately obvious in its inky colour. Powerful and deep, it is a brooding wine with a tannic vein that it sheds with aging, a process which I find rewarding and unique in a Dolcetto. Certainly the Dolcetto with the greatest personality that I have ever tasted. An estate I couldn't resist!

Mario also makes two more Dolcetti, a Barbera d'Alba, a Langhe Barbera, a Langhe Freisa, a Piemonte Grignolino and a Langhe Sauvignon Blanc. ◇



## Dogliani DOCG Vigna Sorì San Martino

Zone: *Dogliani*  
Cru: *San Martino*  
Varietal: *Dolcetto*  
Vineyard Ext.: *2 hectares*  
Average Prod.: *6,500 bottles*



## Dogliani DOCG Vigna dei Prey

Zone: *Roddino d'Alba*  
Cru: *Vigna Prey*  
Varietal: *Dolcetto*  
Vineyard Ext.: *2 hectares*  
Average Prod.: *6,500 bottles*